PRELUDE A GRAND-PUY DUCASSE

15

2nd WINE OF CHÂTEAU GRAND-PUY DUCASSE, GRAND CRU CLASSÉ PAUILLAC

90	15	87
James Suckling	Bettane Desseauve	Decanter

THE VINTAGE

In 2015, the climate context was fully different from 2014. Everything was fine until September for all of our Bordeaux properties besides a serious drought that worried us in early August. Thankfully, relieving rains came at the rescue of some hydro-strained grape vines.

THE HISTORY

The second wine, Prélude à Grand-Puy Ducasse, was created in 1955, on the occasion of the 100th anniversary of the estate's classification. Château Grand-Puy Ducasse's story began when Arnaud Ducasse bought a "modest" house on the banks of the river in Pauillac in 1675. Little did he know that it would become a large estate that would remain in his family for almost three centuries. Pierre Ducasse, a lawyer with a passion for wine, considerably extended the land over three parishes - Pauillac, Saint-Lambert and Saint-Sauveur - and three seigneuries: Lafite, Latour and Beychevelle. In 1820, his son built the Château's winery facing the Gironde estuary. At the time, this was a daring decision. Since then, Grand-Puy Ducasse has been the only Château in the area to vinify its grapes in the very heart of Pauillac's town. In 1855, the property was included in the prestigious ranking of classified growths; with 40 hectares of vines spread over 11 different types of soil, its vineyard can be considered as the most representative of the diversity of Pauillac's terroirs. Since 2004, CA Grands Crus, a subsidiary of the Crédit Agricole Group, has embarked on an ambitious optimization plan. The subsequent construction of a new vat room and barrel storage facilities is to complete the "Renaissance" large scale project. The guiding principle of Château Grand-Puy Ducasse and its teams led by Anne Le Naour and Benjamin Cassoulet is to keep pushing rigorous standards even further.

HARVEST

MERLOT
17/09 -> 30/09
CAB. SAUVIGNON
30/09 -> 09/10
100% manual in crates

Aging 14 months in French oak barrels, 15% new wood casks and 85% in casks having already been used for 1, 2 or 3 vintages.

BLEND

80% merlot
20% cabernet sauvignon

ALCOHOL   **14 % vol**